Model 3600N

Model #:_____

Serial #:_____

Intertek 2010

Instruction Manual for Globe N-Series Slicers
Models: 3600N, 3850N, and 3975N
(Includes Frozen Slicers 3600NF & 3975NF)

For Service on Your Slicer

1. Visit our website at ***www.globefoodequip.com***
2. Or call the Globe Service Department at 937-299-8625 and ask for contact information for your local service company.

- IMPORTANT SAFETY NOTICE -

This manual contains important safety instructions which must be strictly followed when using this equipment.

Visit our website for information on additional products available from Globe.

www.globefoodequip.com

Slicers, Mixers, Countertop Cooking Equipment, Meat Choppers & Scales

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM

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Attention Owners and Operators

Globe's equipment is designed to provide years of safe and productive processing of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Importantly, unless the operator is adequately trained and supervised, there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely. Strictly follow all of the instructions contained in this manual and the requirements of local, state and federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years of age, are adequately trained and supervised, and have read and understand this manual. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that Globe cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment, particularly the sharp knife blade and all moving parts. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

To prevent illness caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

When cleaning your slicer, pay particular attention to cracks, broken seams and any area that may collect food debris. If your slicer, or any of its parts, is damaged or broken, it may become more difficult to properly clean and sanitize the unit. If your slicer is damaged or needs repair, contact an experienced service individual immediately to ensure the slicer can be properly sanitized. If you have any questions, please contact Globe at 937-299-5493.

This manual offers information to supplement your procedures to improve the sanitization of your machine and contains a Safety Tips section listing a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

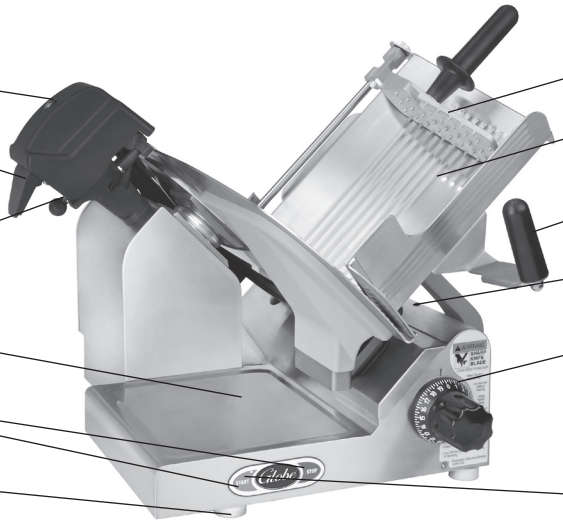
Warnings affecting your personal safety are indicated by:

Warnings related to possible damage to the equipment are indicated by:

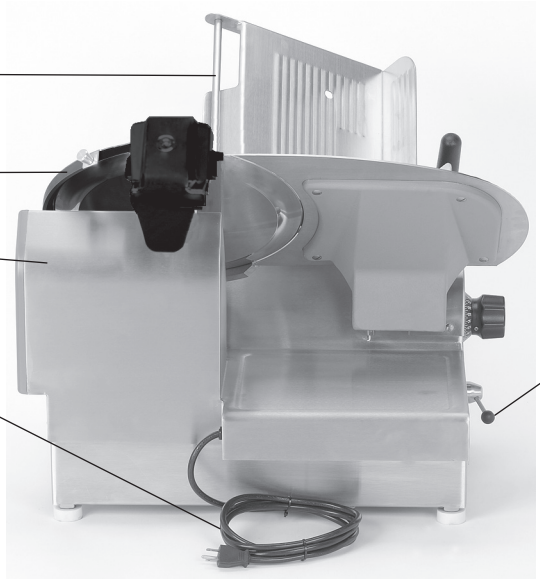
A wall chart with safety instructions is included with this equipment. This wall chart should be posted near the slicer within easy view of the operator. You should make certain that this manual is available for easy reference by any operator. Globe has put several warning labels in the English language on its slicers. Spanish labels are also available and can replace the English labels at the owner's discretion. If the warning labels, the wall chart, and/or this manual are misplaced, damaged or illegible, or if you require additional copies, please contact your nearest representative or Globe directly for these items.

Please remember that neither this manual, the wall chart or the warning labels replace the need to be alert, to properly train and supervise operators and to use common sense when using this equipment.

Key Components of the Slicer



3600N FRONT VIEW



3850/3975N SIDE VIEW

3850/3975N SIDE VIEW

Globe Slicer Safety Tips

⚠WARNING

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **READ THIS ENTIRE INSTRUCTION MANUAL FIRST.**
- **NEVER** touch this slicer without training and authorization from your supervisor.
- **NEVER** touch this slicer if you are under 18 years of age.
- **ONLY** install the slicer on a level, nonskid surface that is nonflammable and is located in a clean, well-lighted work area away from children and visitors.
- **ALWAYS** ground slicer utilizing proper power source.
- **NEVER TOUCH KNIFE**. Keep hands and arms away from all moving parts.
- **NEVER OPERATE** slicer without knife cover, sharpener and knife ring guard securely installed.
- **BEFORE TURNING SLICER ON** place auto engage lever in “Manual” position (automatic slicers only).
- **BE ALERT.** The food chute moves back and forth during automatic operation and can move in either direction on start up.
- **NEVER** put hand into chute arm opening on right side of slicer.
- **ONLY USE THE FOOD CHUTE HANDLE** to push food chute during manual slicing.
- **ONLY USE THE END WEIGHT, NOT YOUR HAND**, to hold food products when slicing. Never put your hand on or around food chute when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND**. Let slices drop onto receiving area.
- After each use **ALWAYS** turn slicer off. (For automatic slicers only, return auto engage lever to the “Manual” position.) Turn slice thickness dial clockwise past zero “0” until it stops.
- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS** always turn slicer off, turn slice thickness dial clockwise past zero (0) until it stops, remove food chute and unplug power cord.
- **ALWAYS properly clean and sanitize your slicer.** To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize the entire slicer as any surface of the slicer can become contaminated. It is the responsibility of the slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.
- **USE ONLY GLOBE SLICER ACCESSORIES** properly installed.

Globe Slicer Safety Tips

AVERTISSEMENT

LAME DE COUTEAU TRANCHANTE

POUR ÉVITER LES BLESSURES GRAVES:

- **LISEZ D'ABORD ET ENTIÈREMENT CE MANUEL D'UTILISATION.**
- **Ne touchez JAMAIS cette trancheuse sans formation et l'autorisation de votre superviseur. Lisez d'abord ce mode d'emploi.**
- **Ne touchez JAMAIS la trancheuse si avez moins de 18 ans.**
- **INSTALLEZ** uniquement la trancheuse sur un niveau, surface antidérapante qui est ininflammable et est situé dans un endroit propre, bien éclairé avec zone de travail hors de portée des enfants et des visiteurs.
- **TOUJOURS** à la terre slicer l'utilisation de la source d'alimentation.
- **NE TOUCHEZ JAMAIS LA LAME. Gardez les mains et les bras à l'écart de toutes les pièces mobiles.**
- **N'UTILISEZ JAMAIS la trancheuse sans que le protège-lame, l'affûteur, et l'anneau de protection de la lame soient solidement installés.**
- **AVANT D'ALLUMER LA TRANCHEUSE, placez le levier d'engagement automatique en position "Manual" (trancheuses automatiques seulement).**
- **SOYEZ VIGILANT. Le plateau porte-produit se déplace d'avant en arrière pendant l'utilisation automatique et peut se déplacer dans l'une ou l'autre des directions lors du démarrage.**
- **Ne placez JAMAIS la main dans l'ouverture du plateau porte-produit sur le côté droit de la trancheuse.**
- **UTILISEZ UNIQUEMENT la poignée du plateau porte-produit pour pousser le plateau porte-produit lors du tranchage manuel.**
- **UTILISEZ UNIQUEMENT LA POIGNÉE DU POUSSOIR, PAS VOTRE MAIN, pour maintenir les produits alimentaires lors du tranchage. Ne placez jamais votre main sur ou à proximité du plateau porte-produit lorsque la trancheuse est allumée.**
- **N'ESSAYEZ PAS D'ATTRAPER LES TRANCHES AVEC VOTRE MAIN. Laissez tomber les tranches sur le plateau à tranches.**
- **Éteignez TOUJOURS la trancheuse après chaque usage. (Pour les trancheuses automatiques seulement, replacez le levier d'engagement automatique en position "Manual"). Tournez le régulateur d'épaisseur de tranchage dans le sens horaire en dépassant le "0" jusqu'à ce qu'il s'arrête.**
- **AVANT LE NETTOYAGE, L'AFFÛTAGE, L'ENTRETIEN OU LE DÉMONTAGE DE PIÈCES, éteignez toujours la trancheuse, tournez le régulateur d'épaisseur de tranchage dans le sens horaire en dépassant le "0" jusqu'à ce qu'il s'arrête, débranchez le cordon d'alimentation et retirez le plateau porte-produit.**
- **TOUJOURS nettoyer correctement et assainissez votre trancheuse.** Pour prévenir la maladie ou la mort causée par la propagation de pathogènes alimentaires, il est important de bien nettoyer et désinfecter l'ensemble slicer comme toute surface de la trancheuse peut être contaminée. Il est de la responsabilité de la tranche use propriétaire/operator de suivre toutes les directives, les instructions et les lois établies par votre état, au niveau local et les ministères de la santé et les fabricants de désinfectants chimiques.
- **UTILISEZ UNIQUEMENT GLOBE TRANCHEUSE ACCESSOIRES** correctement installé.

Installation and Proper Grounding

UNPACKING:

1. Unpack slicer immediately after receipt. If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery and immediately contact your source of the equipment. **You have no recourse for damage after fifteen (15) days of receipt.**

2. With slicer you should receive: a bottle of Globe oil, a wall chart, and an instruction manual. Complete your product warranty registeration online at: www.globefoodequip.com/support/warrenty-registration-form. Contact Globe, or your local supplier, if you did not receive all of these items.

⚠WARNING **TO AVOID SERIOUS PERSONAL INJURY PROPERLY INSTALL SLICER IN ADEQUATE WORK AREA.**

- **ALWAYS** install equipment in a work area with adequate light and space.
- **ONLY** operate slicer on a solid, level, nonskid surface that is nonflammable.
- **NEVER** bypass, alter, or modify this equipment in any way from its original condition. Doing so can create hazards and will void the warranty.
- **NEVER** operate slicer without knife cover and knife ring guard securely installed.
- **NEVER** operate slicer without all warning labels attached to slicer and the Globe wall chart posted within view of operator.

⚠AVERTISSEMENT **AFIN D'ÉVITER DES BLESSURES GRAVES, INSTALLEZ CORRECTEMENT LA TRANCHEUSE DANS UN ESPACE DE TRAVAIL ADÉQUAT.**

- **Installez TOUJOURS l'appareil dans un espace de travail disposant d'un éclairage et d'un espace suffisants.**
- **Utilisez l'appareil UNIQUEMENT sur une surface horizontale solide plane, anti dérapante et ininflammable.**
- **Ne contournez, n'altérez, ni modifiez JAMAIS cet appareil. Cela peut être dangereux et annulera la garantie.**
- **N'utilisez JAMAIS la trancheuse sans que le protège-lame et l'anneau de protection de la lame soient solidement installés.**
- **N'utilisez JAMAIS la trancheuse sans que toutes les étiquettes d'avertissement y soient attachées et sans que le tableau mural Globe soit affiché et visible par l'utilisateur.**

INSTALLATION:

1. Read this manual thoroughly before installation and operation. **DO NOT** proceed with installation and operation if you have any questions or if you do not understand anything in the manual. Contact your local representative or Globe **first**. ***Make sure to clean and sanitize your entire slicer before use. Refer to this manual for cleaning and sanitizing guidelines.***

2. Remove slicer from corrugated box.

⚠ **NEVER USE SLICER WITHOUT RUBBER FEET ON UNIT.**

⚠ **N'UTILISEZ JAMAIS LA TRANCHEUSES SANS QUE LES PIEDS EN CAOUTCHOUC SOIENT INSTALLÉS.**

3. Select a location for slicer that has a level, solid, nonskid surface that is nonflammable and is in a well-lit work area away from children and visitors.

⚠ **USE AT LEAST TWO PEOPLE TO LIFT SLICER UP TO OPERATING LOCATION. NEVER ATTEMPT TO LIFT SLICER ALONE.**

⚠ **UTILISEZ AU MOINS DEUX PERSONNES POUR SOULEVER ET TRANSPORTER LA TRANCHEUSE JUSQU'À L'ENDROIT OÙ ELLE SERA UTILISÉE. N'ESSAYEZ JAMAIS DE SOULEVER L'APPAREIL SEUL.**

Installation and Proper Grounding

4. Make sure slicer is level. If slicer wobbles or rocks once it has been placed on table or counter, adjust rubber feet until slicer is level.

5. Post Globe's wall chart in a location within easy view of operator.
6. Inspect slicer to make sure all parts have been provided.
7. Make sure knife cover and knife ring guard are in place.
8. Locate slicer's sharpener, packaged in its own box. Unpack it from box, attach it to top of slicer (Figure 10-1), and secure it by tightening knife sharpener release knob (Figure 10-2).

Figure 10-1

Figure 10-2

THIS MACHINE IS PROVIDED WITH A THREE-PRONG GROUNDING PLUG. THE OUTLET TO WHICH THIS PLUG IS CONNECTED MUST BE PROPERLY GROUNDED. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD GROUND PRONG FROM THE POWER CORD OR USE ANY ADAPTER PLUG (Fig. 10-3 and Fig. 10-4).

CETTE MACHINE EST FOURNIE AVEC UNE FICHE DE MISE À LA TERRE TRIPOLAIRE. LA PRISE DANS LAQUELLE CETTE FICHE EST BRANCHÉE DOIT ÊTRE MISE À LA TERRE. SI LA PRISE NE DISPOSE PAS DU TYPE DE TERRE CORRECT, CONTACTEZ UN ÉLECTRICIEN. NE COUPEZ OU NE RETIREZ JAMAIS LA TROISIÈME BROCHE DE TERRE DU CORDON D'ALIMENTATION ET N'UTILISEZ JAMAIS DE FICHE D'ADAPTATION (Fig. 10-3 ET Fig. 10-4).

9. Make sure warning labels are properly positioned and legible and instruction manual is available near slicer. Place Spanish labels on slicer if required.
10. Complete warranty registration online at www.globefoodequip.com/support/warrenty-registration-form.
11. Post provided wall chart in a visible area near slicer to be referred to often for cleaning, sanitizing, and inspecting your slicer. Refer to wall chart and the Owner's Manual for proper cleaning, sanitizing and inspection of your slicer.
12. Clean slicer using the procedures outlined in cleaning section (pages 17 through 22) prior to using slicer.
13. Contact your local representative, or Globe directly, if you have any questions or problems with installation or operation of slicer.

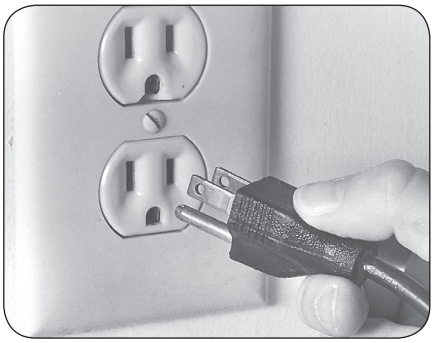


Figure 10-3 Correct

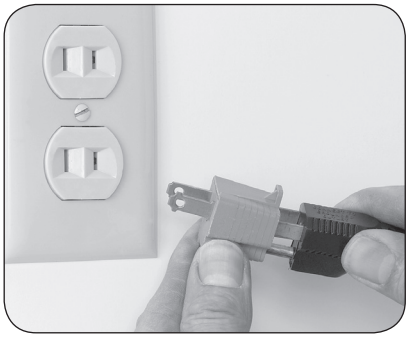


Figure 10-4 Incorrect

Operating Instructions

⚠WARNING

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:

- **NEVER** touch slicer without training and authorization from your supervisor. Read instruction manual first.
- **NEVER** touch slicer if you are under 18 years of age.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **NEVER OPERATE** slicer without knife cover, sharpener, and knife ring guard securely installed.
- **BEFORE TURNING SLICER ON**, place auto engage lever in the “Manual” position (automatic slicers only).
- **BE ALERT.** The food chute moves back and forth during automatic operation and can move in either direction on start up.
- **NEVER** put hand into chute arm opening on right side of slicer.
- **ONLY USE FOOD CHUTE HANDLE** to push food chute during manual slicing.
- **ONLY USE END WEIGHT, NOT YOUR HAND**, to hold food products when slicing. Never put your hand on or around food chute when slicer is on.
- **DO NOT CATCH SLICES WITH YOUR HAND.** Let slices drop onto receiving area.
- After each use **ALWAYS** turn slicer off. (For automatic slicers only, return auto engage lever to the “Manual” position.) Turn slice thickness dial clockwise past zero “0” until it stops.
- **ALWAYS, BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS** turn slicer off, turn slice thickness dial clockwise past zero “0” until it stops, unplug power cord and remove food chute.

AVERTISSEMENT

SHARP LAME DE COUTEAU

POUR ÉVITER LES BLESSURES GRAVES:

- **Ne touchez JAMAIS cette trancheuse sans formation et l'autorisation de votre superviseur. Lisez d'abord ce mode d'emploi.**
- **Ne touchez JAMAIS la trancheuse si avez moins de 18 ans.**
- **NE TOUCHEZ JAMAIS LA LAME. Gardez les mains et les bras à l'écart de toutes les pièces mobiles.**
- **N'UTILISEZ JAMAIS la trancheuse sans que le protège-lame, l'affûteur, et l'anneau de protection de la lame soient solidement installés.**
- **AVANT D'ALLUMER LA TRANCHEUSE, placez le levier d'engagement automatique en position "Manual" (trancheuses automatiques seulement).**
- **SOYEZ VIGILANT. Le plateau porte-produit se déplace d'avant en arrière pendant l'utilisation automatique et peut se déplacer dans l'une ou l'autre des directions lors du démarrage.**
- **Ne placez JAMAIS la main dans l'ouverture du plateau porte-produit sur le côté droit de la trancheuse.**
- **UTILISEZ UNIQUEMENT la poignée du plateau porte-produit pour pousser le plateauporte-produit lors du tranchage manuel.**
- **UTILISEZ UNIQUEMENT LA POIGNÉE DU POUSSOIR, PAS VOTRE MAIN, pour maintenir les produits alimentaires lors du tranchage. Ne placez jamais votre main sur ou à proximité du plateau porte-produit lorsque la trancheuse est allumée.**
- **N'ESSAYEZ PAS D'ATTRAPER LES TRANCHES AVEC VOTRE MAIN. Laissez tomber les tranches sur le plateau à tranches.**
- **Éteignez TOUJOURS la trancheuse après chaque usage. (Pour les trancheuses automatiques seulement, replacez le levier d'engagement automatique en position "Manual"). Tournez le régulateur d'épaisseur de tranchage dans le sens horaire en dépassant le "0" jusqu'à ce qu'il s'arrête.**
- **AVANT LE NETTOYAGE, L'AFFÛTAGE, L'ENTRETIEN OU LE DÉMONTAGE DE PIÈCES, éteignez toujours la trancheuse, tournez le régulateur d'épaisseur de tranchage dans le sens horaire en dépassant le "0" jusqu'à ce qu'il s'arrête, débranchez le cordon d'alimentation et retirez le plateau porte-produit.**

Operating Instructions

⚠WARNING **ALWAYS** operate slicer with knife cover, sharpener, and knife ring guard securely in place. Failure to do so will cause serious personal injury.

⚠AVERTISSEMENT **N'UTILISEZ JAMAIS la trancheuse sans que le protège-lame, l'affûteur, et l'anneau de protection de la lame soient solidement installés. Ne pas le faire peut causer des blessures graves.**

MANUAL SLICER OPERATION

NOTE: For Manual Operation with an Automatic Slicer, please proceed to page 14 of this manual.

1. With slicer turned off, pull food chute completely towards you and place food product onto the food chute. Slice only boneless, unfrozen product with slicer. (Models 3600NF and 3975NF are recommended for slicing frozen product.) Use end weight to hold food product in place. If the end weight is not needed, it can be stored out of the way by swinging it back behind food chute and locking it on retaining pin.

2. Make sure all knobs are tightened prior to using slicer.

3. Rotate slice thickness dial counterclockwise to desired setting. If you happen to go past desired setting, you must first rotate slice thickness dial clockwise past zero (0), and then rotate dial back to desired slice thickness setting. After slicing is complete, always turn slice thickness dial clockwise past zero (0) until it stops to close slicer table.

4. Turn slicer on by pushing START button on front of slicer. Power indicator light will illuminate.

DO NOT hold food product with your hand. Never put your hand on or around food chute when slicer is on. Food chute handle is the only part of slicer you should touch while slicing.

Ne tenez pas le produit alimentaire avec votre main. Ne placez jamais votre main sur ou à proximité du plateau porte-produit lorsque la trancheuse est allumée. La poignée du plateau porte-produit est la seule partie de la trancheuse vous devez toucher lorsque vous tranchez.

5. Use food chute handle to manually push food chute back and forth. The food chute handle is the only slicer part you should touch while slicing. Do not catch slices with your hand. Let slices drop onto receiving area.

If a product needs to be adjusted during slicing, ALWAYS pull food chute all the way towards you. Turn off slicer and close slicer table prior to adjusting product and end weight.

Si un produit doit être ajusté pendant le tranchage, tirez toujours entièrement le plateau porte-produit vers vous. Éteignez la trancheuse et fermez la table de tranchage avant d'ajuster le produit et le poussoir.

6. After last slice stroke, pull food chute all the way towards you. Turn slicer off by pressing STOP button located on the front of slicer. The power indicator light will go out. Always turn slice thickness dial clockwise past zero (0) until it stops to close slicer table.

7. Now you can load and unload food product from food chute.

Operating Instructions

⚠WARNING **ALWAYS** operate the slicer with knife cover, sharpener and knife ring guard securely in place. Failure to do so will cause serious personal injury.

⚠AVERTISSEMENT **Utilisez TOUJOURS la trancheuse avec le protège-lame, l'affûteur, et l'anneau de protection de la lame solidement installés. Ne pas le faire peut causer des blessures graves.**

AUTOMATIC SLICER OPERATION

1. Make sure slicer is turned off (power indicator light is not illuminated). Make sure auto engage lever is in "Manual" position and food chute moves freely.

2. Pull food chute completely towards you and place food product onto food chute. Slice only boneless, unfrozen product with slicer. (Models 3600NF and 3975NF are recommended for slicing frozen product.) Swing end weight into position to secure food product.

3. If food product is too long, place end weight on top of food product and use end weight prongs to hold food product in place.

4. Rotate slice thickness dial counterclockwise to desired setting. If you go past desired setting, you must first rotate slice thickness dial clockwise past zero (0) and then rotate dial back to desired slice thickness setting. After slicing is complete, always turn slice thickness dial clockwise past zero (0) until it stops to close slicer table.

5. Press START button. Power indicator light will illuminate. If speed light is flashing, then auto engage lever is in "Automatic" position. Press STOP button to turn off machine. Lower auto engage lever to "Manual" position and restart unit.

BE ALERT. The next step will cause food chute to move automatically and it can move either direction on start up.

Soyez vigilant. L'étape suivante provoque le déplacement automatique du plateau porte-produit et il peut se déplacer dans chacune des directions lors du démarrage.

NEVER attempt to adjust, load or unload food chute when slicer is in automatic operation.

Ne tentez JAMAIS d'ajuster, de charger ou de décharger le plateau porte-produit lorsque la trancheuse est en mode automatique.

NEVER put hand into chute arm opening on right side of slicer.

Ne placez JAMAIS la main dans l'ouverture du bras du plateau porte-produit sur le côté droit de la trancheuse.

Operating Instructions

6. To make food chute move automatically, pull up or raise auto engage lever into “Automatic” position (Fig. 15-1).

   a. Model 3850N – To adjust chute speed, press the faster button for 60 strokes per minute and the slower button for 40 strokes per minute.
   b. Model 3975N – To adjust chute speed, press the slower or faster buttons. The slicer defaults to speed 5 when the power cord is unplugged and plugged back in. If slicer is turned off but not unplugged, it will return to the last speed used.

   NOTE: Chute speed can be adjusted prior to, or after, auto engagement.

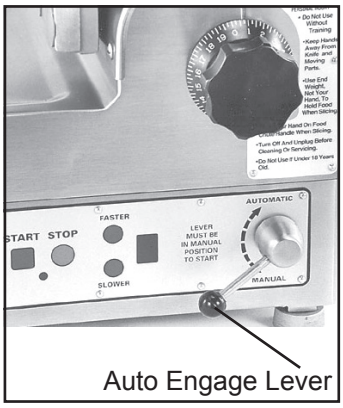


Figure 15-1

7. To stop automatic movement of food chute, push down or lower auto engage lever to “Manual” position.

Knife is still rotating even though chute has stopped.

La lame est encore en rotation bien que le plateau porte-produit est à l’arrêt.

8. To turn slicer completely off and stop knife, press stop button. If auto engage lever has not already been returned to “Manual” position, push down or lower lever to “Manual” position.

9. Using food chute handle, pull food chute all the way towards you. Turn slice thickness dial clockwise past zero (0) until it stops, closing slicer table. Now you can load and unload food product from food chute.

10. When finished using slicer, make sure slicer is turned off, slice thickness dial is turned clockwise past 0 until it stops and auto engage lever is in “Manual” position.

Operating Instructions

AUTOMATIC SPEED SETTINGS

Model #	Chute Speed Setting	Strokes Per Minute
3850N	L (low-normal)	40
	H (high-faster)	60
3975N	1	20
	2	28
	3	32
	4	38
	5	40
	6	50
	7	52
	8	58
	9	60

Note: Strokes per minute may vary +/- 10%.

MANUAL OPERATION on an AUTOMATIC SLICER

ALWAYS make sure auto engage lever is in the "Manual" position before turning slicer on (Fig. 16-1).

Assurez-vous toujours que le levier d'engagement automatique est en position "Manual" avant d'allumer la trancheuse (Fig. 16-1).

1. Automatic slicers can be used manually when desired.

2. When manually operating an automatic slicer in "Manual" mode, auto engage lever **MUST** be in **"Manual"** position before turning slicer on. Lever should not be moved out of "Manual" position at any time during use.

3. Follow instructions on page 14 through 16, skipping steps 6 and 7, which have to do with activating auto engage lever for automatic slicer operation.

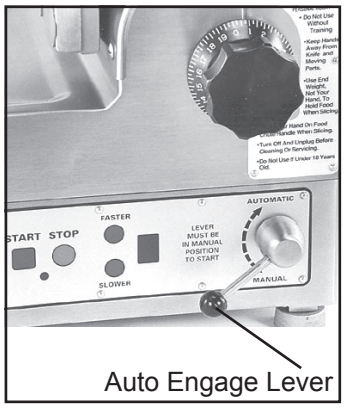


Figure 16-1

Cleaning

⚠WARNING

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY TO SLICER OPERATOR AND YOUR CUSTOMERS:

- **BEFORE CLEANING, SHARPENING, SERVICING OR REMOVING ANY PARTS** always turn slicer off, turn slice thickness dial clockwise until it stops, and unplug power cord.
- **NEVER** attempt to clean slicer with knife running.
- **NEVER** attempt to remove knife or knife ring guard from slicer. They must remain on slicer for proper operation, sharpening and cleaning.

⚠AVERTISSEMENT

SHARP LAME DE COUTEAU

AFIN D'ÉVITER DES BLESSURES GRAVES À L'UTILISATEUR ET À VOS CLIENTS:

- **AVANT LE NETTOYAGE, L'AFFÛTAGE, L'ENTRETIEN OU LE DÉMONTAGE DE PIÈCES, éteignez toujours la trancheuse, tournez le régulateur d'épaisseur de tranchage dans le sens horaire jusqu'à ce qu'il s'arrête, et débranchez le cordon d'alimentation.**
- **Ne tentez JAMAIS de nettoyer la trancheuse lorsque la lame tourne.**
- **Ne tentez JAMAIS de retirer la lame ou l'anneau de protection de la lame de la trancheuse. Ils doivent rester sur la trancheuse pour une utilisation, un affûtage, et un nettoyage corrects.**

⚠WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize entire slicer as any surface of slicer can become contaminated. It is the responsibility of slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

⚠AVERTISSEMENT

Pour éviter des maladies ou des décès causés par la propagation d'agents pathogènes d'origine alimentaire, il est important de bien nettoyer et désinfecter toute la trancheuse car n'importe quelle surface de la trancheuse peut être contaminée. Le propriétaire / utilisateur de la trancheuse est responsable de respecter toutes les directives, instructions et lois établies par vos services de santé locaux et provinciaux et par les fabricants de désinfectants chimiques.

Once your slicer makes contact with food product, the entire slicer, including removable parts, must be thoroughly cleaned and sanitized. This process is to be repeated at least every 4 hours using these procedures and information; and must comply with any additional laws from your state and local health departments.

Après que votre trancheuse entre en contact avec un produit alimentaire, toute la trancheuse, y compris les pièces amovibles, doivent être soigneusement nettoyées et désinfectées. Ce processus doit être répété au moins toutes les 4 heures en utilisant ces procédures et informations; et doit se conformer aux lois supplémentaires de vos services de santé provinciaux et locaux.

Cleaning

As with all food contact surfaces, it is extremely important to properly ***sanitize*** entire slicer and **to closely follow instructions on your quaternary sanitizer container to make sure proper sanitation is achieved to kill potentially harmful bacteria.**

Il est extrêmement important de désinfecter la trancheuse et de suivre attentivement les instructions sur votre bouteille de désinfectant quaternaire afin d'assurer une désinfection adéquate pour tuer les bactéries potentiellement nocives.

NOTE: It may be desirable to wear non-cutting safety gloves during cleaning operation.

IMPORTANT: If a chemical sanitizer other than chlorine, iodine or quaternary ammonium is used, it shall be applied in accordance with the EPA-registered label use instructions. Excessive amounts of sanitizer and use of products not formulated for stainless steel or aluminum may VOID your warranty.

Sanitizer concentration shall comply with section 4-501.114, Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness of the FDA Food Code.

For more information on proper kitchen and equipment sanitation, visit www.servsafe.com provided by the National Restaurant Association (NRA).

⚠CAUTION

- **DO NOT** hose down, pressure wash, or pour water on slicer.
- **NEVER** use a scrubber pad, steel wool, or abrasive material to clean slicer.
- **NEVER try to clean, sharpen, or operate slicer with lift lever in the raised position (automatic slicers only).**
- **ALWAYS turn slicer OFF and unplug the power cord BEFORE cleaning.**
- **It is extremely important to follow instructions on the sanitizer container to make sure proper sanitation is achieved. Allow the parts to air dry before placing them back on slicer!**

⚠ATTENTION

- **Évitez d'arroser, de laver à la pression ou de verser de l'eau sur la trancheuse.**
- **N'utilisez JAMAIS un tampon á récurer, de la laine d'acier ou un matériau abrasif pour nettoyer la trancheuse.**
- **Ne tentez JAMAIS de nettoyer, d'affûter ou d'utiliser la trancheuse lorsque le levier de levage est en position élevée (trancheuses automatiques SEULEMENT).**
- **Éteignez TOUJOURS la trancheuse et débranchez le cordon d'alimentation AVANT de nettoyer.**
- **Il est extrêmement important de se conformer aux instructions sur le récipient de désinfectant pour assurer une désinfection correcte. Laissez les pièces sécher à l'air avant de les replacer sur la trancheuse!**

Cleaning

DISASSEMBLY & CLEANING

1. Turn slicer off.
2. Turn slice thickness dial clockwise past zero (0) until it stops so table covers knife edge.
3. Unplug power cord.
4. With a clean cloth, wipe off slicer to remove liquids and food particles.
5. Remove food chute's end weight. Hold end weight and unscrew slide rod (Fig. 19-1). Pull slide rod out of pivot of end weight, releasing both rod and end weight (Fig 19-2).
6. Remove food chute by loosening food chute release knob that fastens food chute to chute arm.

Figure 19-1

Figure 19-2

BE ALERT. The next steps will expose the knife.

Soyez vigilant. Les étapes suivantes vont exposer la lame.

7. Remove knife sharpener by loosening sharpener release knob located underneath sharpener cover. Lift and remove sharpener mechanism off slicer (Fig. 19-3).
8. Remove knife cover. Unscrew knob on top knife cover. Hold knife cover at tabs, located on top and bottom of knife cover. Carefully rock knife cover away from bottom pin and pull cover away from knife (Fig. 19-4).

BE ALERT. Slicer knife edge is exposed. Always be aware of placement of your hands/fingers in relationship to knife.

Soyez vigilant. La partie tranchante de la lame de la trancheuse est exposée. Soyez toujours conscient du placement de vos mains et de vos doigts par rapport à la lame.

Figure 19-3

9. Attached to ring guard is a removable, flexible slice deflector. At the center of ring guard is a locking tab (Fig. 19-5). Carefully pull the bottom of tab outward with two fingers while securing top of tab in place with your thumb.
10. Carefully lift slice deflector from between knife and ring guard (Fig 19-6).

Figure 19-5

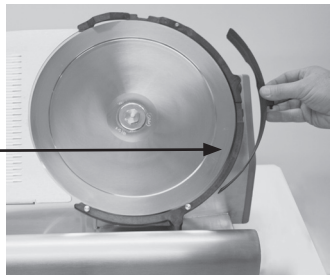


Figure 19-6

Figure 19-4

An important step to kill bacteria is to allow the parts to air dry before reinstalling!

Cleaning

11. Place all removable parts in a dishmachine or in a three compartment sink with warm water and mild detergent solution; soak, clean, and thoroughly scrub all surfaces using a solution of mild detergent and warm water. (Removable parts include: food chute, end weight, slide rod, knife cover, knife sharpener and slice deflector.)

    Rinse removable parts with fresh, clean water. Following the instructions on your quaternary sanitizer label, soak the food chute, knife cover, knife sharpener and slice deflector in a proper solution of quaternary sanitizer for a minimum of two minutes. Allow these parts to air dry.

Figure 20-1

12. Next, clean knife ring guard. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. **Carefully** insert cloth between knife and knife ring guard (Fig. 20-1). While holding the cloth between knife and knife ring guard, work it along the entire backside of knife. Repeat this procedure as necessary. A nylon brush can also be used, if preferred. Spray sanitizer on all surfaces and let air dry.

Figure 20-2

13. The knife must also be cleaned and sanitized. **Carefully** wash and rinse top and bottom of knife by wiping from **center of knife outward** (Fig. 20-2). Spray both sides of knife, slicer table and entire slicer base with a non-bleach, non-chlorine sanitizer following instructions on your quaternary sanitizer container to make sure proper sanitation is achieved. Allow slicer parts to air dry.

An important step to kill bacteria is to allow the cleaned and sanitized parts to air dry before reassembly!

⚠CAUTION DO NOT allow moisture to get into knife hub.

⚠ATTENTION Ne laissez aucune humidité pénétrer dans le moyeu de la lame.

After cleaning and sanitizing knife, the rest of entire slicer must be fully cleaned, sanitized and left to air dry before reattaching slicer parts and using slicer.

BE ALERT. Slicer knife is fully exposed. Always be aware of placement of your hands/fingers in relationship to knife.

Soyez vigilant. La lame de la trancheuse est exposée. Soyez toujours conscient du placement de vos mains et de vos doigts par rapport à la lame.

14. Soak a clean cloth in a mild detergent and warm water solution. Ring out excess water from cloth. With slicer table completely closed, wipe slicer table off by starting at knife and pulling towards you. Never wipe slicer table towards knife. Spray or wipe a sanitizer on table and allow it to air dry.

15. With a clean cloth soaked in mild detergent, wipe down all remaining surfaces of slicer to remove any food, debris and grease/oil. Use a nylon brush to scrub difficult areas. Use a clean wet cloth to rinse entire slicer. Finish by spraying sanitizer on all surfaces and then let air dry.

Cleaning

16. Manual slicers are equipped with a cleaning brace that raises the slicer to allow cleaning underneath. Push chute arm to the back of slicer. Simply lift up the front of slicer and pull brace all the way toward the front of slicer and lower the unit (Fig. 21-1).

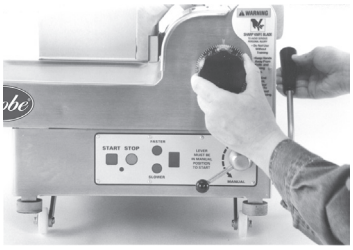


Figure 21-1

17. Automatic slicers have a lift lever that raises slicer to allow cleaning underneath.

    a. With auto engage lever in “Manual” position, push chute arm to the back of slicer.

    b. Pull lift lever knob towards you with your right hand while gently lifting up on slice thickness dial with other hand (Fig. 21-2).

    c. Pull lift lever all the way towards you until it stops (Fig. 21-2).

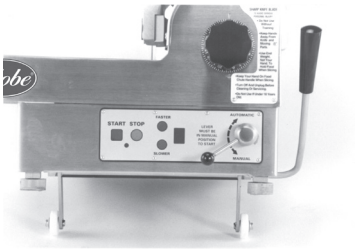


Figure 21-2

18. After cleaning the counter area under slicer, lower slicer back to its operating position.

REINSTALL REMOVABLE PARTS

After cleaning, sanitizing, and allowing the parts to air dry, they must be reinstalled.

BE ALERT. Slicer knife is exposed. Always be aware of placement of your hands/fingers in relationship to the knife.

ÊTRE ALERTE. Slicer le couteau est entièrement exposée. Toujours être conscient du placement de vos mains/fingers en relation à la lame.

1. **Carefully** insert slice deflector into place between knife and ring guard (Fig 21-3). Align tab over the lock notch and with two fingers, press tab over lock notch (Fig 21-4). You will hear it “click” when it has securely locked into place.
   Note: if slice deflector does not securely “click” into place, slice deflector is not properly reinstalled. Do not operate slicer unless slice deflector has been properly installed.

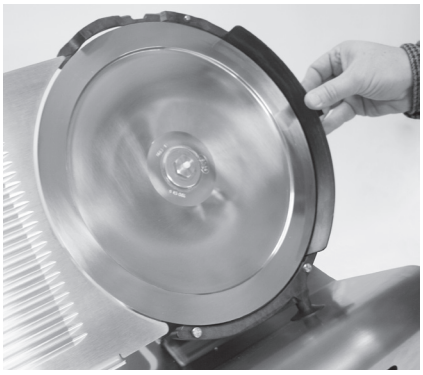


Figure 21-3

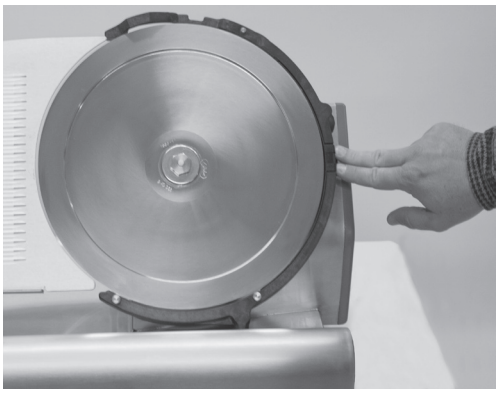


Figure 21-4

2. Reinstall knife cover by aligning the notches of knife cover with pins located at the bottom and one at the top of knife ring guard (Fig 21-5). Locator pin at top of knife ring guard must be set through knife cover and pressed into place. Once locator pin is seated over pin, screw knife cover knob back into place on top of slicer.
   Note: Slicer will not operate unless knife cover is secured in place.

Figure 21-5

Cleaning

3. Reinstall knife sharpener. Attach it to the top of slicer (Fig 22-1) and secure it with knife sharpener release knob.

4. Place the cleaned and sanitized food chute back onto chute arm. Securely tighten food chute release knob to prevent any “play” between food chute and chute arm.

5. Reinstall end weight. Align end weight with chute and insert slide rod through chute and end weight’s pivot point (Fig 22-2). Allow end weight to rest in locked position and securely screw in slide rod to slicer chute (Fig 22-3).

6. Plug in power cord.

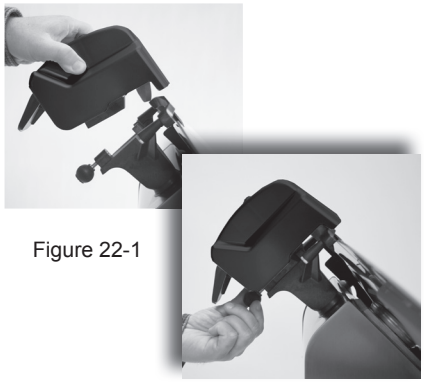


Figure 22-1

INSPECTION

INSPECT SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the entire slicer and its parts. Globe urges owner/operator to inspect all components often and for an authorized service agent to inspect entire slicer at least every six months, including all parts that are detachable for cleaning and sanitizing. This inspection should include: looking for damaged parts, broken seals or gaskets and areas that can be more difficult to clean and sanitize.

⚠WARNING

IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, SLICER MUST BE REMOVED FROM OPERATION UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.

⚠AVERTISSEMENT

SI UN JOINT EST CONSTATÉ NE PAS ÊTRE ÉTANCHE, ÊTRE ENDOMMAGÉ OU MANQUANT, LA TRANCHEUSE DOIT ÊTRE MISE HORS SERVICE JUSQU’À SA RÉPARATION PAR UN TECHNICIEN AGRÉÉ.

Figure 22-2

Figure 22-3

Knife Sharpening

SHARP KNIFE BLADE

TO AVOID SERIOUS PERSONAL INJURY:
NOTE: Sharpening of the blade does NOT apply to frozen NF model slicers.

- **NEVER** touch rotating knife.
- **ALWAYS** keep hands clear of all moving parts.
- **ALWAYS** turn slicer off, return auto engage lever to “Manual” position (automatic slicers only), turn slice thickness dial clockwise past zero “0” until it stops, and remove food chute before sharpening.
- **NEVER** sharpen slicer unless all guards are installed.
- **ALWAYS** make sure food chute is removed and auto engage lever is in “Manual” position when sharpening automatic slicers.

LAME DE COUTEAU TRANCHANTE

POUR ÉVITER LES BLESSURES GRAVES:
NOTE: Sharpening of the blade does NOT apply to frozen NF model slicers.

- **Ne touchez jamais la lame rotative.**
- **Gardez toujours les mains à l’écart des pièces en mouvement.**
- **Éteignez toujours la trancheuse, remettez le levier d’engagement automatique en position “Manual” (trancheuses automatiques seulement), tournez le régulateur d’épaisseur de tranchage dans le sens horaire en dépassant le “0” jusqu’à ce qu’il s’arrête, et retirez le plateau porte-produit avant l’affûtage.**
- **N’affûtez jamais la trancheuse à moins que toutes les protections soient installées.**
- **Assurez-vous toujours que le plateau porte-produit est retiré et que le levier d’engagement automatique est en position “Manual” lors de l’affûtage des trancheuses automatiques.**

WHEN AND HOW OFTEN TO SHARPEN KNIFE

1. Indications of a dull knife are excess waste/or a “tail” on the unsliced portion remaining in food chute.

2. Knife needs to be sharpened periodically to provide consistent slices and maximum food product yield. Sharpening knife lightly every few days is more effective than heavy sharpening at less frequent intervals.

PREPARING TO SHARPEN

WARNING

To prevent illness or death caused by the spread of food-borne pathogens, it is important to properly clean and sanitize entire slicer as any surface of slicer can become contaminated. It is the responsibility of slicer owner/operator to follow all guidelines, instructions and laws as established by your local and state health departments and the manufacturers of chemical sanitizers.

Knife Sharpening

⚠ AVERTISSEMENT Pour éviter des maladies ou des décès causés par la propagation d'agents pathogènes d'origine alimentaire, il est important de bien nettoyer et désinfecter toute la trancheuse car n'importe quelle surface de la trancheuse peut être contaminée. Le propriétaire / utilisateur de la trancheuse est responsable de se conformer à toutes les directives, instructions et lois établies par vos services de santé locaux et provinciaux et par les fabricants de désinfectants chimiques.

Before sharpening, it is extremely important to completely clean and sanitize the slicer according to the cleaning instructions presented in this manual. *Slicer must be cleaned and sanitized again after sharpening.*

Avant l'affûtage, il est extrêmement important de complètement nettoyer et désinfecter la trancheuse conformément aux instructions contenues dans ce manuel.
La trancheuse doit être à nouveau nettoyée et désinfectée après l'affûtage.

Turn slicer off by pressing the "STOP" button.

Éteignez la trancheuse en appuyant sur le bouton "STOP"

Make sure auto engage lever is in "Manual" position (automatic slicers only).

Assurez-vous que le levier d'engagement automatique est en position "Manual" (trancheuses automatiques seulement).

1. Turn slice thickness dial clockwise past zero "0" until it stops so slicer table covers knife edge.
2. Remove food chute from slicer.
3. Clean and dry both sides of knife edge before sharpening, following instructions for knife cleaning on pages 17 through 22.

NOTE: Knife cover must be on during sharpening. Slicer will not start if knife cover is removed.

ALWAYS BE ALERT.

SOYEZ TOUJOURS VIGILANT.

ALWAYS clean and sanitize slicer and all parts before and after sharpening.

Nettoyez et désinfectez la trancheuse et toutes les pièces avant et après l'affûtage.

ALWAYS keep hands and arms away from exposed knife.

Tenez toujours vos mains et vos bras à l'écart de la lame exposée.

Knife Sharpening

SHARPENING THE KNIFE

NOTE: Sharpening of blade does NOT apply to frozen NF model slicers.

Knife should be sharpened every few days for 5-10 seconds.

1. Make sure knife sharpener is secured in place with sharpener knob to the top of slicer (Fig 25-1).

2. Plug in slicer and turn knife motor on by pressing START button.

3. With one hand, apply pressure inward and hold sharpener lever in (Fig. 25-2) until it stops.

4. Maintain pressure on sharpener lever for 5-10 seconds. Be sure to apply pressure to the sharpener lever for the full 5-10 seconds to maintain contact with knife.

TURN OFF and UNPLUG slicer.

ÉTEIGNEZ ET DÉBRANCHEZ LA TRANCHEUSE.

5. **Clean and sanitize slicer as necessary using cleaning procedures listed on pages 17 through 22.**

6. Plug in power cord.

7. Reinstall food chute.

NEVER operate slicer without knife sharpener. Make sure it is in place and secure to the top of slicer before operating.

N'utilisez JAMAIS la trancheuse sans l'affûteur. Assurez-vous qu'il est en place et bien fixé au haut de la trancheuse avant utilisation.

Figure 25-1

Figure 25-2

Inspections, Simple Maintenance and Repair

SHARP KNIFE BLADE
TO AVOID SERIOUS PERSONAL INJURY:

- **BEFORE CLEANING, SHARPENING, SERVICING, OR REMOVING ANY PARTS**, always turn slicer off, turn slice thickness dial clockwise past zero “0” until it stops, remove food chute, and unplug power cord.
- **NEVER TOUCH KNIFE.** Keep hands and arms away from all moving parts.
- **DO NOT** tamper with, bypass, or remove any safety devices, guards, START/STOP button, or touch pad controls.
- **ALWAYS** turn slicer off, return auto engage lever to “Manual” position (automatic slicers only), and turn slice thickness dial clockwise past zero “0” until it stops after each use
- **USE ONLY GLOBE PARTS AND ACCESSORIES** properly installed.

SHARP LAME DE COUTEAU
POUR ÉVITER LES BLESSURES GRAVES:

- **Avant le nettoyage, l’affûtage, l’entretien ou le démontage de pièces, éteignez toujours la trancheuse, tournez le régulateur d’épaisseur de tranchage dans le sens horaire en dépassant le “0” jusqu’à ce qu’il s’arrête, retirez le plateau porte-produit, et débranchez le cordon d’alimentation.**
- **Ne touchez jamais la lame. Gardez les mains et les bras à l’écart de toutes les pièces mobiles.**
- **Ne modifiez, contournez, ou retirez aucun dispositif de sécurité, protecteur, bouton MARCHE/ARRÊT, ou commande sur le pavé tactile.**
- **Après chaque usage, éteignez toujours la trancheuse, remettez le levier d’engagement automatique en position “Manual” (trancheuses automatiques seulement) et tournez le régulateur d’épaisseur de tranchage dans le sens horaire en dépassant le “0” jusqu’à ce qu’il s’arrête.**
- **Utilisez uniquement des pièces et des accessoires globe correctement installés.**

Inspections, Simple Maintenance and Repair

INSPECT THE SLICER

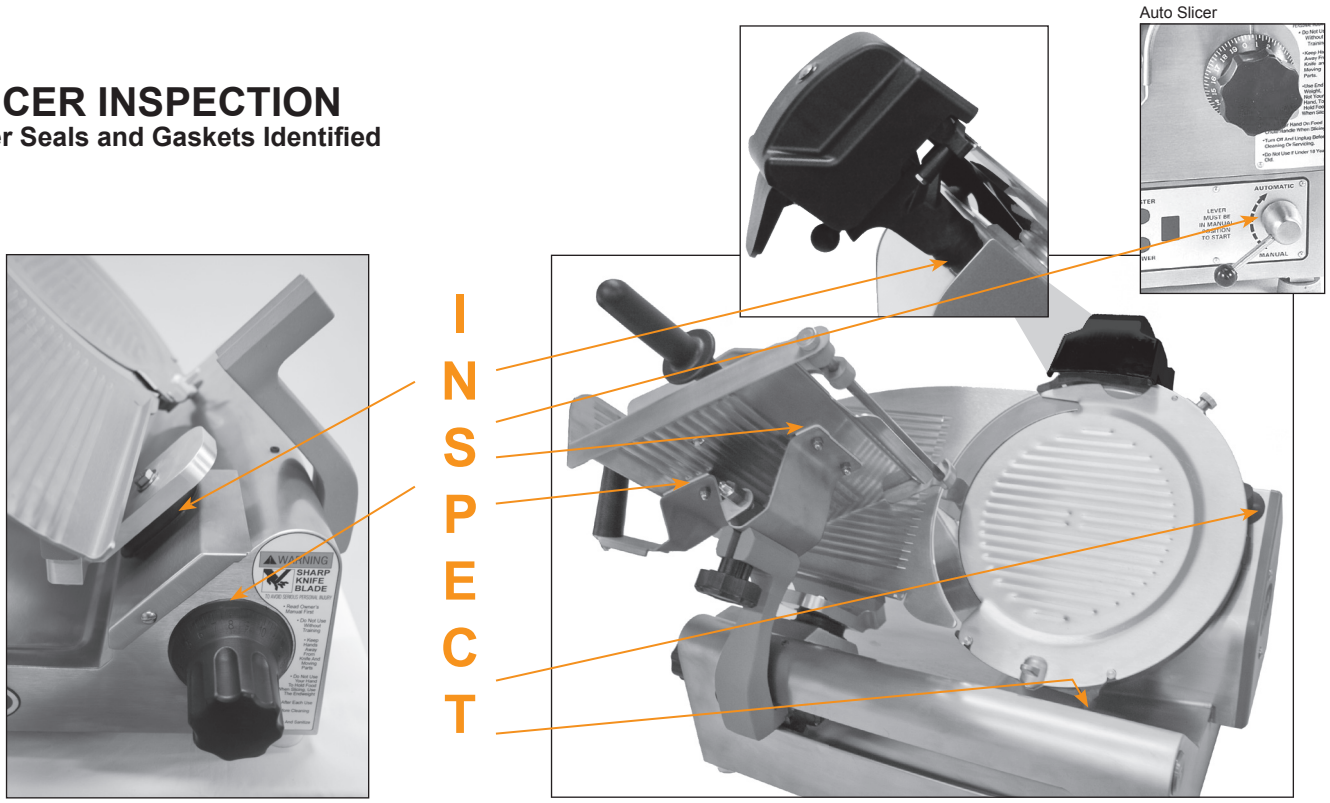
INSPECT SLICER FOR DAMAGED OR BROKEN PARTS INCLUDING GASKETS & SEALS. A thorough visual inspection should be made of the entire slicer and its parts. Globe urges owner/operator to inspect all components often and for an authorized service agent to inspect entire slicer at least every 6 months, including all parts that are detachable for cleaning and sanitizing. This inspection should include looking for damaged parts, broken seals or gaskets and areas that can be more difficult to clean and sanitize.

⚠WARNING IF A SEAL OR GASKET IS FOUND TO NOT PROPERLY SEAL, IS DAMAGED, OR IS MISSING, SLICER MUST BE REMOVED FROM OPERATION UNTIL IT IS REPAIRED BY AN AUTHORIZED SERVICER.

⚠AVERTISSEMENT SI UN JOINT EST CONSTATÉ NE PAS ÊTRE ÉTANCHE, ÊTRE ENDOMMAGÉ OU MANQUANT, LA TRANCHEUSE DOIT ÊTRE MISE HORS SERVICE JUSQU'À SA RÉPARATION PAR UN TECHNICIEN AGRÉÉ.

SLICER INSPECTION

Slicer Seals and Gaskets Identified



Inspections, Simple Maintenance and Repair

LUBRICATION

Various slicer parts need to be lubricated periodically using Globe oil. Globe oil is a light, tasteless and odorless mineral oil that will not contaminate or impart odors or taste to sliced food product.

⚠CAUTION **DO NOT USE VEGETABLE OIL TO LUBRICATE SLICER. VEGETABLE OIL WILL DAMAGE THE SLICER AND VOID THE WARRANTY.**

⚠ATTENTION **N'UTILISEZ AUCUNE HUILE VÉGÉTALE POUR LUBRIFIER LA TRANCHEUSE. L'HUILE VÉGÉTALE VA ENDOMMAGER LA TRANCHEUSE ET ANNULER LA GARANTIE.**

Food Chute Slide Rods

It is necessary to lubricate food chute slide rods with Globe oil every week (or when excessive drag is felt).

Figure 28-1

1. Close slicer table. Make sure auto engage lever is in "Manual" position (automatics only).
2. Remove food chute to improve access to oil hole.
3. Pull chute arm completely towards you and hold it in position so oil hole is located behind chute arm.
4. Remove cap from oil container. Add several drops of Globe oil into oil hole (Fig. 28-1).
5. Wipe off excess oil.
6. Reinstall food chute.

End Weight Slide Rod

End weight slide rod should be lubricated after cleaning (or when excessive drag is felt) with a few drops of Globe oil.

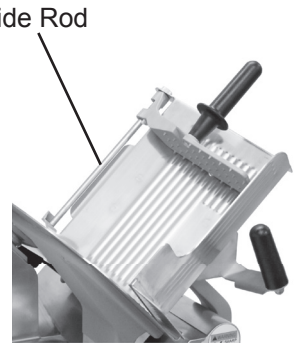


Figure 28-2

1. Add a few drops of Globe oil to slide rod (Fig. 28-2).
2. Slide end weight up and down several times to distribute oil.

Other Lubrication

It is recommended that all threaded screws be lubricated after each cleaning to maximize the life of your slicer.

Optimal Slicing Performance

TO OBTAIN MAXIMUM PERFORMANCE AND YIELD FROM YOUR GLOBE SLICER:

1. Read this entire manual before touching slicer and strictly follow all instructions and precautions. **THERE IS NO SUBSTITUTE FOR SAFETY!**

2. Lubricate slicer per instructions on page 28.

3. Maintain a sharp knife and replace as necessary. Refer to knife sharpening procedure on pages 23 through 25. Globe recommends replacing knife at approximately 12 11/16" diameter. Never attempt to replace knife yourself. Contact an authorized Globe service company to replace knife.

4. Clean knife prior to sharpening slicer knife per instructions on pages 17 through 22.

5. As knife is sharpened and diameter is reduced, it will be necessary to:

   a. Adjust table adjusted inward toward knife in order to maintain a consistent 1/16" clearance between the table and knife.

   b. Fully engage sharpener lever to allow stones to come into full contact with knife.

We recommend an authorized Globe service company perform all adjustments and preventive maintenance. See front cover for service contact information.

By adequately maintaining your slicer, it will provide years of dependable service. The only way to damage a Globe slicer is by neglect.

Service and Troubleshooting Guide

ISSUE	CAUSE	SOLUTION
Slicer will not start	Slicer not plugged in	Plug in slicer
	Breaker at power panel / box tripped	Reset breaker at power panel / box
	Auto engage lever in automatic position	Move auto engage lever to manual position
	Knife cover off	Install knife cover
	Knife cover removed or not properly installed	Install knife cover
Chute speed light flashing model 3975N model 3850N		
1 1	Auto engage lever in automatic position	Move auto engage lever to manual position and restart slicer
2 11	Knife cover removed or not properly installed	Install knife cover
3 U	Chute motor overload. Check for obstructions and lubrication	Clear obstruction(s), lubricate rails, unplug slicer for 2 minutes, plug slicer in and restart
Ragged cuts-poor yield	Dull knife	Sharpen knife-make sure knife and stones are clean
	Chipped knife	Sharpen or have new knife installed
	Knife-slicer table gap too wide 1/8"	Call for service to adjust slicer table
	Knife too small, 12" or less	Have new knife installed
Metal rubbing knife	Knife cover	Make sure knife cover is securely installed
	Food chute	Tighten or adjust food chute
	End weight	Have defective end weight replaced
	Slicer table	Call for service to adjust slicer table
Hard to push food chute	No lubrication	Lubricate slide rods thoroughly with Globe oil - **Do not use vegetable oil!**
Blade will not sharpen satisfactorily	Stones dirty, wet, or clogged with grease	Clean stones with soapy water and brush
	Knife edge dirty	Clean top and bottom of knife edge
	Worn stones	Have stones replaced

If problems persist and the assigned solution does not remedy the issue, please call our Service Department at 866-260-0522.

Limited Warranty

Globe Food Equipment Company ("GFE") warrants to the original purchaser of new equipment that said equipment, when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of two years on parts (excludes wear/expendable parts). The labor warranty is one year from original installation or 18 months from actual shipment date, whichever date occurs first. The motor pinion gear and knife drive gear have a 15 year limited warranty.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. GFE EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.

GFE'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT WHICH PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD. All repairs pursuant to this Warranty will be performed by an Authorized Designated GFE Service Location during normal working hours. IN NO EVENT SHALL GFE BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY OR OTHERWISE.

This Warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees.

This Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance including lubrication and sharpening are not covered.

This Warranty is not in force until such time as a properly completed, digitally signed and Installation/Warranty Registration has been received by GFE within 30 days from the date of installation. Complete the online warranty registration at: www.globefoodequip.com/support/warranty-registration-form.

THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. GFE NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.

Example of items not covered under warranty, but not limited to just these items:

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after market parts.
5. Repairs made by anyone other than a GFE designated servicer.
6. Lubrication.
7. Expendable wear parts, knife, stones, rubber boots, blown fuses, etc. as determined by Globe.
8. Cleaning of equipment.
9. Misuse or abuse.

WARRANTY REGISTRATION
SCAN THE QR CODE WITH YOUR MOBILE DEVICE OR GO TO
WWW.GLOBEFOODEQUIP.COM
TO FILL OUT AND SUBMIT YOUR WARRANTY REGISTRATION.

WWW.GLOBEFOODEQUIP.COM/SUPPORT/WARRANTY-REGISTRATION-FORM